THE ART OF MIXING

Wiley and Griffith

THE ART OF MIXING is the result of much research in many climes. It contains 235 recipes, arranged alphabetically for easy reference, and spiced with humor.

In most of the recipes the ingredients have been proportioned in fractional quantities, making the use of a standard measuring unit unnecessary and allowing any number of drinks to be prepared at the same time. The recipes not so proportioned are either of the "mixed in a glass" or punch bowl variety.

A careful perusal of THE ART OF MIXING will prove a boon companion to those now suffering the status of amateur; and will bring a fragrant breath of memory to the hardened veteran in the gentle art of mixing.

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OF
Mixing

GATHERED AND ARRANGED
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FOREWORD

THE ART OF MIXING is the result of much research in many climes. ¶It contains 235 recipes arranged alphabetically, and spiced with humor, among other things. ¶Reference is made herein to Campari, Creme de Violette, Orange Curacoa and other liqueurs of a bygone time, almost impossible to obtain in this day and age. But substitute, O, Connoisseur, substitute a non-alcoholic beverage of the same name in similar quantities to go with the other more familiar ingredients. This will result in an almost as good taste. ¶Moreover, in most of the recipes the ingredients have been proportioned in fractional quantities, making the use of a standard measuring unit unnecessary and allowing any number of drinks to be prepared at the same time. The other recipes not so proportioned are either of the "mixed in a glass" variety with a few drops of this and that or of the punch bowl class, mixed with a few quarts of these and those. ¶For the most part, the compilation of this record proved a most pleasant task whose completion leaves the searchers with little excuse for dallying in divers pleasant places. A single reading should, we hope, prove a boon to those now

suffering the status of amateurs; and a fragrant breath of memory to those with more varied experience and knowledge, in the gentle art of mixing.

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The Art of Mixing

ABSINTHE FRAPPE

To 2/3 Absinthe, add 1/6 Anisette, 1/6 undiluted, very wet water and a splash of sugar syrup or gum—(See p. 41)—and lots of ice. Shake with pep, wim, and wigor.

ADIRONDACK HIGHBALL

Put inside one large pitcher, bucket, pail, or what have you: 1 quart dry gingerale, ¾ quart Gin, juice of 2 lemons, 2 tablespoonfuls maple syrup, 2 pinches table salt and enough powdered sugar to suit. Insert 1 wagon-load of ice—without the wagon—stir generously, pour and masticate thoroughly before swallowing.

ADONIS COCKTAIL

Introduce 1 dash orange bitters to 1/3 Sherry, accompanied by 2/3 Italian Vermouth. They will mix well with a little urging, and taste better with a little ice.

ALASKA COCKTAIL

1/3 Yellow Chartreuse + 2/3 Gin = 1 swell drink.

ALEXANDER COCKTAIL

Put 1/3 Creme de Cacao, 1/3 Brandy, and 1/3 fresh cream all in one rain-proof mixer, with about so much ice.

Agitate thoroughly, and strain into glasses.

American Beauty

A long, lingering drink—in one large glass put 1 teaspoonful Creme de Menthe plus much ice. Mix in another glass 1/6 orange juice, 1/3 French Vermouth, 1/6 Grenadine and 1/3 Cognac. Merge in the larger glass. Add a sprinkle of Port Wine—a few pieces of fresh fruit, topped with a bit of fresh mint, a straw, and drink—or spread on toast and eat, as you prefer.

Angel's Kiss

Pour into liqueur glass 2/3 Creme de Cacao, 1/3 fresh cream, add a little ice, stir with screw driver and serve.

Apple Jack Cocktail

With 2/3 Apple Jack put 1/6 Grenadine and 1/6 lemon juice, shake a few and drink.

Astoria Cocktail

Serve this with a stuffed olive. 1 dash orange bitters, 2/3 Gin, 1/3 French Vermouth—awful nice for doughnut dunking.

Artist's Special

1/3 Sherry, 1/6 lemon juice, 1/6 syrup and 1/3 Scotch Whiskey.

Shake 168 times and—let 'er go.

Caution—strain the lemon juice and sit down after your third.

BACARDI COCKTAIL

Stick 1 teaspoonful of Grenadine in a glass with 1/3 Gin and 2/3 Bacardi Rum, add the juice of half a fresh lime. Of course you drink it cold.

BAMBOO COCKTAIL

To 1 dash orange bitters add ½ wineglass Dry Sherry, and ½ wineglass French Vermouth, multiply by 14 shakes—divide among glasses.

BIJOU COCKTAIL

Put 1 dash orange bitters into 1/3 Green Chartreuse with 1/3 Italian Vermouth and 1/3 Gin.

Stir many times with fore finger, add a cherry or green olive, squeeze a curl of lemon peel into the mess and enjoy.

BLOODHOUND COCKTAIL

1/3 Gin, 1/3 French Vermouth, 1/3 Italian Vermouth, 2 or 3 strawberries.

Worry the shaker plenty—strain carelessly if you like the berries.

BRANDY COCKTAIL

2 dashes Angostura, 2 teaspoonfuls of Gum (sugar syrup—see prescription No. 1) and one dose of Brandy. Mix weakly and serve.

Brandy Crustas

Moisten the rim of small wineglass with a piece of lemon, dip into granulated sugar. Result—one frosted glass. Cut the entire peel, in one piece, from half a lemon. Result—one spiral of peel. Insert gently but firmly into the prepared glass. Collect: 1 teaspoonful sugar syrup, 3 splashes Maraschino syrup, 3 stains Angostura bitters, juice of ¼ of the above lemon and 1 orthodox measure of Brandy, in the trusty shaker with a wagon-load of ice. Wave to and fro, hither and yon, etc. Pour into the aforesaid glass and add fresh fruit—or don't.

Brandy Daisy

To 2/3 Brandy put 1/3 syrup of Grenadine and the juice of half a lemon. Agitate merrily in ice.

Strain, pour into double-sized glass, add cherry and one squirt of seltzer—two squirts if you're very tired.

Brandy Fix

Pour into a small tumbler 1 teaspoonful of sugar syrup, juice of a half lemon, ½ liqueur glass of Cherry Brandy, 1 liqueur glass of Brandy.

Fix the glass with finely chopped ice and stir slowly, then add a slice of lemon, choose your exit and serve.

BRANDY FLIP

1 yolk of one fresh egg, 1 teaspoonful sugar syrup, one drink of Brandy, or—well, Brandy.

Shake thru 2 verses of the Stein Song, strain, grind a little nutmeg topside and gurgle.

BRANDY HIGHBALL is Brandy and dry gingerale with 1 piece of lemon peel squeezed in a glass, and a chunk of ice. (It is, if what you put in the ale is Brandy).

BRANDY PUNCH

Into a large fancy—must be fancy—wine glass half filled with shaved ice, put 1 teaspoonful sugar, 1 teaspoonful of pineapple syrup, juice of ¼ lemon, a few drops of lime juice, a hooker of Brandy and a squirt of seltzer. Stir well, decorate with fruits in season, and flavor with a few drops of Rum on top.

Not recommended for maiden aunts from Maine.

BRANDY SMASH

Dissolve 1 teaspoonful of sugar and water in a shaker, add a few sprigs of fresh mint, mash it a bit to draw the flavor, add one liqueur glass of Brandy, shake well, ditch the mint, and pour into wineglass half full of fine ice. Decorate with fruits in season, or from a can.

BRANDY SOUR

You know this one:

1 teaspoonful sugar or syrup, juice of half a lemon, 1 glass Brandy.

Shake enthusiastically, strain into a glass, add a touch of syphon on top, and—prosit!

BROADWAY MELODY COCKTAIL

1/3 Gin, 1/3 French Vermouth, 1/3 Grenadine.

Just bounce around a few, bounce down a few and—bounce.

BRONX COCKTAIL

To 1/3 Gin put 1/3 French Vermouth, a few drops Angostura bitters and the juice of a quarter of an orange, or more for more than one drink. Serve very cold after shaking a leg off.

BROOKLYN COCKTAIL

1 dash Angostura bitters, 1 dash of Maraschino, 2/3 Rye Whiskey, 1/3 French Vermouth.

As usual shake ferociously with ice and—you'll know what to do.

BULL-DOG

Put 2 or 3 cubes of ice in a large tumbler, add the juice of 1 orange and 1 drink of Gin. Fill balance with gingerale. Stir, and serve with a straw. It bites.

BUNNY'S HUG

1/3 Gin, 1/3 Scotch Whiskey, 1/3 Anisette. Stir a bit—sit down before drinking.

BLOCK AND FALL COCKTAIL

1 whiskey glass Rye Whiskey, 1 glass beer as a chaser. Drink two—walk a block and fall.

CAFE DE PARIS COCKTAIL

To the white of one hen-fruit add 2/3 Gin and 1/6 Anisette and 1/6 of fresh cream. Use enough ice to chill and ride the shaker thru a broncho performance. It's ready.

CAMERON'S KICK COCKTAIL

1/3 Scotch Whiskey, 1/3 Irish Whiskey, 1/6 Chinese lemon juice, 1/6 American sugar syrup, a dash of Mexican almond extract, stir with ice —and drink to the League of Nations.

CAMILLE COCKTAIL

With 1/3 Italian Vermouth put 2/3 Brandy. Mix—serve with pickled walnut or green olive in cocktail glass.

CANADIAN COCKTAIL

Combine 2 splashes Angostura bitters with 1 teaspoonful of sugar syrup and 1 liqueur glass of Rye Whiskey—stir and serve.

Champagne Cocktail

Into a thin wineglass put 1 lump of sugar saturated with Angostura bitters, add 1 hunk of ice, fill the glass with Champagne, squeeze a piece of lemon peel on top, mix and serve—no more than twice the same evening.

Champagne Cup

Put about sixty ice cubes in a gallon jug and add 1 small glass of Brandy, 1 ditto of Maraschino cherry syrup, 1 same of Curacao, 1 quart bottle of Champagne, 1 quart bottle of soda water. Wrestle the jug around the cellar twice and put in ice box to keep chilled.

Decorate glasses with fruits in season and two sprigs of fresh mint. Serve very soon after mixing.

Champagne Julep

Into a large wineglass, put 1 lump of sugar and 1 sprig of fresh mint, 1 cube of ice, and fill with Champagne very slowly, at the same time stirring gently, but firmly. Ornament the top with fruits in season. Imbibe.

Champagne Pick-Me-Up

50% of Brandy, 50% of French Vermouth, add 1 teaspoonful of syrup.

Consolidate thoroughly in a chilling manner, strain, half fill a wineglass, and add Champagne.

Chinese Cocktail

1/6 syrup Grenadine, 2/3 Jamaica Rum, 1 dash Angostura, 3 dashes Maraschino, 1/6 Curacao, and dash 100 yards shaking continually. Drink to bigger and better laundry tickets.

Chocolate Cocktail

To 1 yolk of a awful fresh egg, add 1/3 Yellow Chartreuse and 2/3 Port Wine and 1 teaspoonful of Cocoa.

Incorporate with frozen water, percolate the shaker considerably, strain and serve the ladies.

Chorus Lady Cocktail

If you have:

1/3 Gin, 1/3 Italian Vermouth, 1/3 French Vermouth and juice of 1/2 an orange, mix 'em together with ice.

Serve in old-fashioned whiskey glass with slice of orange, or lemon—and be thankful you had them.

Cider Cup

1 liqueur glass of Brandy, 1 liqueur glass of Curacao, 1 pint of Cider, 1 pint soda water.

Prepare the same way as Champagne Cup, but substitute "wrastle" for "wrestle".

Claret Lemonade

For a one glass drink try this:

Half fill a water glass with finely chopped ice, the juice of 1 lemon, 2 teaspoonfuls sugar syrup, one wineglass Claret, and fill with seltzer.

Stir slowly with somethin' and serve with a straw.

Claridge Cocktail

Slip 1/3 French Vermouth, 1/3 Gin, 1/6 Apricot Brandy, 1/6 Cointreau into the shaker with ice.

Give the business a sleigh ride, strain and guzzle.

Clover Club Cocktail

To the white of a country egg, add the juice of small lime (or 1/4 lemon), 1/6 raspberry syrup, 2/3 Gin, 1/6 Italian Vermouth, and a flock of ice.

Turn over 300 revolutions and pour.

Clover Leaf Cocktail

To 1 white of a friendly egg add the juice of a small lime (or 1/4 lemon), 1/6 Grenadine, 1 sprig of fresh mint, 2/3 Gin, 1/6 Italian Vermouth and ice.

Shake well, strain, serve, and repeat.

Club Cocktail

1/3 Italian Vermouth, 1/3 Gin, 2 splashes orange bitters, 1/6 syrup, 1/6 Yellow Chartreuse, all in a sterling silver shaker or tin pail. Ice, and give it the works.

Colony Cocktail

To 2/3 Gordon water, and 1/3 juice of the grape fruit, add 1 dash of Maraschino; slap some ice in, exercise, and inhale.

Commodore Cocktail

To 1 teaspoonful sugar syrup and 2 dashes orange bitters, add juice of half a lime and glass of Rye Whiskey.

Ice of course, roll the shaker and serve.

Cooperstown Cocktail

Add 1/3 French Vermouth, 2/3 Gin, and 2 sprigs of fresh mint, to some ice, tackle grimly and treat the tonsils.

Corona Cocktail

Use large glass or other non-leaking vessel.

Fill half full with cracked ice, 2 dashes Maraschino, 3 dashes orange bitters, 2/3 French Vermouth, and 1/3 Sherry.

Stir vigorously—that's all.

Cream Fizz

When 1 drink of Gin meets the juice of 1 lemon and 1 teaspoonful sugar syrup you are supposed to add 1 teaspoonful of fresh cream.

Shake well in ice, strain into wineglass, squirt a little seltzer on top, and schnozzle.

Cuban Cocktail

With 2/3 Bacardi, put 1/6 Grenadine, 1/6 juice lime, all mixed up together in ice makes a nice glass filler.

Dacqueri Cocktail

With 2/3 Bacardi, put 1/6 Grenadine, 1/6 juice of a fresh lime.

Merge, chill, and drink.

Desert Healer

To the juice of 1 orange add 1 drink of Gin, and 1/2 drink of Cherry Brandy. Shake well, strain into large glass and fill balance with gingerale. For home consumption after, before, and during bridge, only.

Douglas Cocktail

2/3 Gin, 1/3 French Vermouth.

Shake well in ice, strain, squeeze a piece of orange peel on top, and serve.

DUBONNET COCKTAIL

2/3 Dubonnet, 1/3 Gin, jiggle with lotsa ice and pour.

DUBONNET FIZZ

To the juice of half an orange add juice of half a lemon, 1 teaspoonful of Cherry Brandy and 1 glass Dubonnet.

Bathe together in ice, toss up and down, and then down.

DUNLOP COCKTAIL

Should 1/3 Sherry and 2/3 Rum with 1 dash Angostura bitters happen together take advantage of the combination. Just add ice, massage thoroughly and drink.

EAGLE'S DREAM COCKTAIL

1 very small glass Vermouth, ½ as much strawberry syrup and one larger glass of Brandy. Sprinkle with ice, stir and imbibe.

EAST INDIA COCKTAIL

1 teaspoonful of Curacao, 1 teaspoonful of pineapple syrup, 2 dashes Angostura bitters, 1 liqueur glass Brandy.

Agitate with a lead pencil or somepin after icing.

EGG FLIP

1 nice yolk of a nice egg, 2 dashes Curacao, 1 drink Brandy, 1 teaspoonful sugar syrup.

Shake well and strain into medium-sized wineglass and grate nutmeg on one side.

EGG NOGG

Fill the shaker half full with chopped ice and add 1 fresh egg, ½ teaspoonful of sugar, 1 small glass of Brandy, 1 smaller glass of Rum, the remainder fresh milk.

Shake well, and strain into medium-sized glass. Grate a little nutmeg on top and serve. Deacons like this.

EGG NOGG (HOT)

Same ingredients as above, but heat milk very hot, omit ice. Beat up egg and sugar together, stir into milk with care and dispatch. Take out the dispatch and add the B. & R. Grate nutmeg on top after blending all.

ELK'S OWN COCKTAIL

To the white of a very new egg add 1/3 Rye and 1/3 Port Wine and 1/3 juice of lemon, 1 teaspoonful sugar, or more.

Shake conscientiously, strain into wineglass and add a small slice of preserved pineapple.

Empire Punch

In a large glass put 3 or 4 lumps of ice, then add 1 teaspoonful Maraschino, I teaspoonful Curacao, 1 teaspoonful Benedictine, 1 teaspoonful Brandy, 1 wineglass of Claret. Fill balance with Champagne, stir well and decorate with fruits in season or drink them all separately and eat the ice.

Fantasio Cocktail

Add 1/3 Gin to 1/3 Brandy with 1/6 mint flavoring and 1/6 Maraschino cherry juice.

Emulsify in ice and slide it down the inside of your neck.

Fish House Punch

Half fill a large glass with chopped ice, add 1 small glass of Whiskey, the juice of 1 lemon. Fill with syphon.

Stir, decorate with fruits in season, float a little Rum on top, and serve with straw.

Flu Cocktail

1 healthy dash of Jamaica Ginger, 1 teaspoonful of lemon juice, 1 teaspoonful sugar syrup, 1 teaspoonful Brandy, 1 drink of Rye Whiskey.

Stir together and serve in same glass, with or without ice.

FOX RIVER COCKTAIL

Into a wineglass put 1 lump of sugar saturated with peach bitters, add 1 cube of ice, one small glass of Bourbon Whiskey, and 1 teaspoonful of Creme de Cacao.

Squeeze a piece of lemon peel on top, stir slightly and serve—need not be iced, if your teeth are sensitive.

FRESHMAN COCKTAIL

With 2 dashes of Angostura bitters mix 1/3 Italian Vermouth, and 2/3 Gin, rub in the ice methodically and pour.

GANGADINE COCKTAIL

1 teaspoonful sugar syrup, 1 teaspoonful lemon juice, 2 dashes of orange bitters, 1/3 Brandy, 1/3 Italian Vermouth, 1/3 white mint.

Serve in wineglass with one whole slice of lemon, as many times as possible.

GIMLET

50% Gin and 50% Lime Juice Cordial.

Stir and serve in same glass. Can be iced if desired.

GIN COCKTAIL

1 teaspoonful of sugar syrup, 2 dashes of orange bitters, 2 dashes of Angostura bitters, 1 portion Gin, ice and turn 100 r.p.m. for two minutes.

GIN DAISY

Same as Brandy Daisy.

GIN FIX

Fix as Brandy Fix.

GIN FIZZ

1 teaspoonful of sugar syrup, the juice of 1 lemon, 1 small glass of Gin.

Shake well, strain into medium-sized glass, and fill up with soda water.

GIN FLIP

Manufactured as per Brandy Flip.

GIN HIGHBALL could be Gin and White Rock with lemon peel squeezed in glass, and a lump of ice.

GIN JULEP

See general orders for Mint Julep.

GIN RICKEY

Put 1 cube of ice in a tumbler, cut a fresh lime in half and squeeze the juice in the glass, add 1 drink of Gin, fill balance with seltzer, and stir.

This is said to cure hives and optimists.

GIN SLING

With juice of 1 lemon put 1 small glass of Gin and 1 teaspoonful of Grenadine and 1 small glass of plain water.

Insert ice and run up the Bunker Hill Monument.

GIN SMASH

As prescribed for Brandy Smash.

GLOOM CHASER COCKTAIL

1/6 Curacao, 1/6 Grand Marnier, 1/6 Grenadine, 1/6 lemon juice, 1/3 Bacardi Rum.

Shake well, strain into cocktail glass, and laff darn ya, laff.

GOLDEN FIZZ

Similar to Gin Fizz. Yolk of a fresh egg added and a touch more of the Gin.

GREENBRIAR COCKTAIL

Bury one sprig of fresh mint under 1 dash peach bitters, 1/3 French Vermouth and 2/3 Sherry.

Embalm in ice, take for a ride and—remove the remains.

HICCUP COCKTAIL

Throw 1 spot orange bitters and 2 dashes Curacao and 1/3 Gin, and 2/3 Italian Vermouth together. Stir and soive in ice.

HAPPY DAYS COCKTAIL

Into a wineglass drop finely chopped ice, the juice of one orange, one small glass of Cherry Brandy; fill balance with Champagne.

Serve werry, werry cold.

HARVARD COCKTAIL

To 1 dash of sugar syrup and 2 dashes Angostura and ½ Brandy put ½ Italian Vermouth.

Combine vigorously with ice, and strain into glasses, or buckets, as the case may be.

HELLE RAISER

Into a shaker ½ full of cracked ice slip equal parts of Cherry Brandy, French Vermouth, and a dash of peach bitters.

Conduct through the usual calisthenics and skoal!

HOFFMAN HOUSE COCKTAIL

Mix: 2/3 Gin, 1/3 French Vermouth, 1 dash of orange bitters and plenty ice, in three quarter time. Squeeze a curl of orange peel on the top. A swell gargle.

HOMESTEAD COCKTAIL

1/3 Italian Vermouth and 2/3 Gin with skads of ice, whistle through a half minute of applied shoulder shaking and serve with 1 slice of orange.

Remember to stop whistling when you raise the glass.

HOOLA-HOOLA COCKTAIL

1/3 Gin + 1/3 Curacao + 1/3 orange juice = ½ done. The rest: Add ice and perambulations in plural quantities. All done.

HORSE'S NECK

You don't have to kill the horse, either.

Peel a whole rind of lemon as you would an apple, insert into a large glass, add a few cubes of ice, 1 teaspoonful of sugar, 1 drink of Gin, and fill up with gingerale. Easy on the whip.

HOT EGG NOGG

See specific directions under "Egg Nogg—Hot."

HOT GROG

1 drink = 1 teaspoonful of sugar, juice of ½ a lemon, dissolved in a little hot water, then add 1 small glass of Brandy or Rum, 2 cloves, 1 small piece of cinnamon. Fill up balance with hot water, put a slice of lemon into it, stir up well, grate nutmeg on top, and serve.

Used extensively in foggy weather.

IRISH COCKTAIL

Put 2 dashes of Anisette, 2 spots of Curacao, 1 eye dropper of Maraschino, 1 dip of Angostura,

and 1 drink Irish Whiskey into the bath tub.

Cover the bottom with ice, board over, get a derrick and swing back and forth. Serve in rubber boots with a stuffed olive and a lemon curl.

JACK ROSE COCKTAIL

Combine 1/3 Apple Jack, 1/6 Gin, 1/12 French Vermouth, 1/12 Italian Vermouth, 1/6 orange juice, 1/6 lime or lemon juice and Grenadine enough to color the concoction a slightly anemic rose, and absorb. Ice, if you must.

JAY WALKER COCKTAIL

To 1/3 Rye Whiskey, add 1/3 orange juice and 1/3 lemon juice, with a collection of ice.

Oil the elbows and work North and South. Strain into tin cups.

JERSEY COCKTAIL

Put 3 cubes of ice in a large glass and add 3 dashes of Angostura bitters. Fill balance with Cider. Taste—if you like it, stop there. If you don't add a wallop of Gin and then take it in capsules.

JOHN COLLINS

Place 3 or 4 cubes of ice in a good sized glass with the juice of 1 lemon, 2 teaspoonfuls of sugar syrup, 1 snort of Gin. Fill rest with seltzer.

JOBE'S COCKTAIL

Join 1/3 Gin with 1/3 French Vermouth and 1/3 Italian Vermouth, add 1 dash of orange bitters, 1 larger dash of lemon juice, 1 big dash of Brandy.

Mingle the strangers; add ice, mingle 'em more freely,—pour.

JOURNALIST COCKTAIL

1 dash Angostura, 2 dashes Curacao, 1/3 lemon juice, 1/6 French Vermouth, 1/6 Italian Vermouth, 1/3 Gin. No ice necessary; merely unite, mix and serve. Count 'em as they lie.

KNICKERBOCKER COCKTAIL

A famous drink of a famous house:

1 teaspoonful raspberry syrup, 1 teaspoonful lemon juice, 1 teaspoonful orange juice, 1 piece pineapple, 1 portion Rum, 2 dashes of Curacao.

Shake with a little ice. Pour slowly.

LASKY COCKTAIL

1/3 Swedish Punch, 1/3 Gin, 1/3 Grape Juice and a few ice cubes.

Go three rounds with the shaker.

LEAVE-IT-TO-ME COCKTAIL

Take 1 teaspoonful raspberry syrup put 1 teaspoonful lemon juice, take 1 dash Maraschino

put 1 drink Gin, add much ice, shake—and we leave it to you.

LEMON SQUASH

In a large tumbler put the juice of one lemon, 2 teaspoonfuls of sugar, half fill the glass with cracked ice, fill balance with soda, and stir well. Bet you don't use this one much.

LEROI COCKTAIL

To 1 very fresh egg yolk put 1/3 Curacao and 1/3 Brandy, and 1/3 Sloe Gin and 1 teaspoonful of raspberry syrup and 1 teaspoonful of cream and ½ teaspoonful of lemon juice. Mix plenitudinously with cold ice and serve.

LESTER COCKTAIL

One small glass of Scotch Whiskey, one glass of Beer as a chaser.

LITTLE DEVIL COCKTAIL

With 1/6 lemon juice, 1/6 Cointreau, 1/3 Bacardi Rum put 1/3 Gin.

Shake with considerable ice and more gusto. Serve with shovels.

LOCOMOTIVE

To 1 teaspoonful of honey add 1 teaspoonful of Curacao, 1 yolk of a recent egg and 1 glass of Port Wine.

Couple 'em to some ice and shake until the whistle blows.

LONE TREE COCKTAIL

Add 1/3 Gin, 1/3 Italian Vermouth and 1/3 French Vermouth. Combine with ice, clamp the cover on tightly, and go to it.

MAGNOLIA

1 teaspoonful of sugar syrup, 1 teaspoonful Curacao, 1 yolk of fresh egg, 1 shot of Brandy. Ice the shaker, follow the usual procedure, then strain into wineglass, and fill balance with Champagne—or Cider. You'll never know the difference.

MAH JONGG COCKTAIL

1/6 Cointreau, 1/6 Bacardi Rum, 2/3 Gin and ice. Wind up, and shake well. Strain into cocktail glass.

MAMIE TAYLOR

Put one slice of lemon in a large ggllaass, add ice, 1 spot of Gin, 1 spot of gingerale, and stir a bit. Cross your fingers and drink.

MANHATTAN COCKTAIL

With 1 dash of Angostura bitters put 2/3 Rye Whiskey and 1/3 Italian Vermouth.

Ice well, shake well, pour well, drink—well, as few as you care to. Serve with cherry.

MARTINI COCKTAIL

To 2/3 Gin add 1/3 Italian Vermouth (a splash of any kind of bitters may be added).

Ice a lot, Charleston the mixer and strain.

MARTINI (*Medium*)

1/3 Gin, 1/3 French Vermouth, 1/3 Italian Vermouth. Otherwise as above, with more Charlestoning.

MARTINI (*Sweet*)

To 2/3 Italian Vermouth put 1/3 Gin and 1 dash sugar syrup. Ice, gyrate the shaker and spill into glasses.

MAY BLOSSOM FIZZ

Place 1 teaspoonful of Grenadine, the juice of half a lemon, and 1 liqueur glass of Swedish Punch, beside some ice in shaker.

Agitate hardily and for a long period. Serve with soda water 50-50.

MILK PUNCH

1 teaspoonful sugar, 1 wineglass Brandy, ½ wineglass Rum, and plenty ice all in one shaker.

Fill balance with fresh milk, shake a lot, put

into tumbler and grate nutmeg on top—paprika looks nice, too.

MILK SHAKE

1 teaspoonful of sugar, 1 late edition egg, and ice.

Fill balance with fresh milk, shake much, strain into glass and grate nutmeg on top, then throw in the sink.

MILLIONAIRE COCKTAIL

To the white of a fresh, fresh egg, 2 dashes of orange Curacao, 1 teaspoonful of Grenadine, one Whiskey glass of Rye.

Shake until your blood pressure registers 240°, strain and drink.

MINT JULEP

The Southern favorite—two of these and you'll feel like a Kentucky Colonel with a million dollars.

1 teaspoonful of sugar, ½ wineglass of water or soda, 3 or 4 sprigs of fresh mint.

Mash up until flavor of mint is well extracted and the sugar is dissolved, then take out mint, and add 2 wallops of old Bourbon Whiskey. Fill large glass with very fine ice, stir well until glass gets frosted. Add slices of orange, lemon, pineapple, and cherries on top, then put in some new sprigs of mint inserted in the ice with stem downwards, so that the leaves will be on the surface

in the shape of a bouquet. Call Hemingway 6-2323 and we'll be right over.

MISSISSIPPI MULE COCKTAIL

To 2/3 Gin put 1/6 Cassis and 1/6 lemon juice. Stir and tickle your palate—and what a kick!

MONKEY'S GLAND COCKTAIL

Try 1 dash of Absinthe with 1 teaspoonful of Grenadine, ½ orange juice and ½ Gin.

Stir well, and serve in peanut shells.

MONTANA COCKTAIL

With 2 dashes of Anisette, 3 dashes orange bitters, ½ French Vermouth and ½ Gin under cover with a load of ice it's up to the shaker; afterward pour and squeeze a curl of lemon on top.

MORNING GLORY FIZZ

1 white of one egg, 1 teaspoonful of sugar, 1 juice of one lemon, 1 teaspoonful of Anisette, 1 drink of Scotch Whiskey.

Shake well, and strain into medium-sized glass, fill balance with soda water, or dry gingerale.

MOUNTAIN COCKTAIL

Take the white from a farmer's egg and add to it 1/6 lemon syrup, 1/6 French Vermouth, 2/3

Rye Whiskey, 3 dashes orange bitters, and ice.

Scramble the merger considerably then strain into glass.

NEW ORLEANS GIN FIZZ

For a friend, mix the following:

1 white of egg, 1 teaspoonful of sugar, 1 small glass of Gin, juice of 1 lemon, throw a bevy of ice in the shaker, just to make some noise, then, and then only put in ½ wineglass of fresh cream of the cow.

Spend the next coupla minutes prodigiously shaking, then strain into a bucket and dilute with seltzer.

NIGHT-CAP

Collect the yolk of one uncooked egg and add 1/3 Anisette, 1/3 Curacao, and 1/3 Brandy.

Chill with a freezing glance, scramble the ingredients thoroughly, strain—Good Night!

NINETEENTH HOLE COCKTAIL

Try on your golfing friends:

1/3 Scotch Whiskey with 1/3 Italian Vermouth and 1/3 Sherry. Just mix and drink. Do not serve to incipient serenaders.

NINETEEN-TWENTY COCKTAIL

Use 1 dash of Absinthe, 1/6 Kirschwasser, 1/6

Gin, 2/3 French Vermouth, 1 teaspoonful of sugar syrup, and combine icily.

Serve with asbestos napkins.

Old-Fashioned Whiskey Cocktail

Grab a good sized heavy bottomed glass and put into it 4 dashes of Angostura bitters, 1 cube of ice, 1 shot Rye Whiskey, 1 teaspoonful sugar.

Stir well until sugar is dissolved, and squeeze lemon peel on top. Drop in a piece of fresh pineapple, a slice of an orange, and offer.

Olympic Cocktail

To 1/3 Brandy add 1/3 Curacao and 1/3 orange juice. Shake well and strain into cocktail glass. Pass around the crying towel after the fourth.

Orange Blossom

To the juice of 1 orange add 1 glass of Gin as large as you like.

Shake enthusiastically with plural ice and serve all night.

Orgeat Punch

Half fill a whiskey tumbler with shaved ice, then add 1 small glass of Orgeat syrup, 1 whiskey glass of Brandy, 1 small glass of water.

Stir well, then decorate with fruits in season, and serve with straws.

"Old Pal" Cocktail

The next night try:

1/3 Rye Whiskey, 1/3 French Vermouth and 1/3 Campari. Stir, serve, and reminiscences follow.

Pall Mall Cocktail

2 drops peppermint, 1 dash orange bitters, 1/3 Italian Vermouth, 1/3 French Vermouth and 1/3 Gin, all combined with the iceman's product, agitated fearfully and poured into glasses, will surprise your taste.

Paradise Cocktail

When 1/3 Gin meets 1/3 Apricot Brandy with 1/3 orange juice they all kiss and make up. All you have to do is drink.

Parisian Cocktail

Avez vous 1/3 Gin, 1/3 Vermouth francais et 1/3 Cassis? Bien! Voici les chose disiries—Maintenant, chacun pour soi!

Pegu Club Cocktail

Pegu 1 dash of Angostura bitters and 1 dash of orange bitters into the 1 teaspoonful lime juice, 1/3 Curacao, 2/3 Gin that someone put in that shaker. Plunk some ice in, wiggle a few and serve.

PERFECT COCKTAIL

To 1/3 Gin and 1/3 Italian Vermouth add 1/3 French Vermouth and lotsa ice.

Persuade a few more shakes out of the arm and—"Perfect, my man, absolutely perfect"!

PING-PONG COCKTAIL

Find 1 teaspoonful lemon juice and ½ Gin and ½ Creme Yvette, and add a few ice. and make a racket with the shaker and pour.

PINK LADY COCKTAIL

To a nice white of an impudent egg, add 2 teaspoonfuls of Grenadine, 1/3 Brandy and 2/3 Gin.

Chillingly consolidated this makes a swell drink.

PINK ROSE COCKTAIL

Bust an egg but use just the white with 1 teaspoonful Grenadine, 1 teaspoonful lemon juice, 1/3 fresh cream and 2/3 Gin. Cast in some ice, cast the shaker around plenty—serve in generous quantities.

PLANTER'S COCKTAIL

To 1/3 Rum, 1/3 orange juice add 1/3 lemon juice and ice. Plant feet firmly and jiggle to the tune of "Dixie".

PLAZA COCKTAIL

1/3 Gin, 1/3 Italian Vermouth, 1/3 French Vermouth and 1 chunk fresh pineapple with a few ice.

Agitate thoroughly and remove the contents.

POLO COCKTAIL

1/6 grape fruit juice, 1/6 orange juice, 2/3 Gin.

PORTO FLIP

To the yolk of a fresh and flippant egg, add 1 teaspoonful of sugar and 1 glass of Port Wine.

Shake well and strain into small wineglass, grate nutmeg on the bottom, and wait for results.

PORT WINE COCKTAIL

When you put 1 dash of Angostura, 1 dash of orange bitters, 2 dashes of Curacao and 1 glass Port Wine all in a shaker with ice and kick it around until tired, the result is well worth making another.

PORT WINE COBBLER

Half fill a large glass with fine ice, add 1 glass of Port Wine, ½ glass of Curacao, ½ glass of Maraschino, and 1 teaspoonful of sugar.

Fill balance with seltzer, stir ambitiously, then decorate the top with fruits.

PRINCETON COCKTAIL

Pinch 2 dashes of orange bitters into 1 teaspoonful of Port Wine, add 1 portion of Gin, plenty ice, wave shaker and pour.

POUSSE CAFE (*Continental*)

Made of 1/6 Syrup Framboise (strawberry), 1/6 Creme de Violette, 1/6 Orange Curacao, 1/6 Creme de Menthe, 1/6 Kummel, 1/6 Brandy.

Pour the thickest and heaviest in first (as named) very carefully. The result is a layer of color too nice to spoil by drinking.

POUSSE CAFE (*Savoy*)

As above but:

1/6 Anisette Syrup, 1/6 Cherry Brandy, 1/6 White Mint, 1/6 Yellow Chartreuse, 1/6 Green Chartreuse, 1/6 Grand Marnier.

QUAKER'S COCKTAIL

To 1/3 Brandy, 1/3 Rum add 1/6 lemon juice, 1/6 raspberry syrup and ice.

Shake until quaking and exhausted.

QUARTER-DECK COCKTAIL

Heave 1 teaspoonful lime juice, 2/3 Rum and 1/3 Sherry in the trusty ice-filled shaker. Run before the wind, and serve before the mast.

QUEEN'S COCKTAIL

Put 1 chunk of pineapple and 1 slice of orange in the shaker. Add ice, 1/3 Italian Vermouth, 1/3 French Vermouth and 1/3 Gin.

Spend a few shaking minutes on this and it is made to the Queen's taste.

REFORM COCKTAIL

Crash 1 dash orange bitters into 1/3 French Vermouth with 2/3 Sherry and much ice.

Strangle the shaker and—reform.

REMSEN COOLER

First peel a lemon keeping the rind in one piece; place in large glass. Add 2 lumps of ice, a snort of Scotch Whiskey. Fill balance with soda water, seltzer or White Rock. Hoot, mon, a braw drappy!

ROCK AND RYE

1 teaspoonful of Rock Candy Syrup or Sugar Syrup, juice of ½ lemon, 1 whiskey glass of Rye Whiskey.

Stir together, and serve together after squeezing a curl of lemon peel on top.

ROSE COCKTAIL

To 2/3 French Vermouth add 1/6 Gin and 1/6 Syrup Groseille; ice, and proceed as per Reform Cocktail.

ROYAL COCKTAIL

Pour 1/3 Gin, 1/3 French Vermouth, 1/3 Cherry Brandy, 1 dash Maraschino, and throw 7 ice cubes into the shaker.

Throw the works around wholeheartedly and pour again.

ROYAL FIZZ

Disconnect the yolk of a fresh egg from its family and add: 1 teaspoonful of Grenadine, juice of ½ orange, juice of ½ lemon, 1 small glass of Gin.

ROYAL SMILE

Help the juice of 1 lime into 1 teaspoonful of Grenadine and 2/3 Apple Jack then add 1/3 Gin and a piece of ice-berg.

Waltz the shaker thru the "Blue Danube" and serve one to a customer.

RUBY FIZZ

To 1 teaspoonful of sugar add a lately created egg and 1 snifter of Gin. Chase thru the motions rapidly, strain into a large glass and fill with gingerale.

RUM JULEP

Duplicate the efforts as explained under "Mint Julep" substituting Rum or Rhum or Rumm.

RUM SMASH

See Brandy Smash.

RUM SOUR

Made according to the rules under "Brandy Sour". Then try a:

RUSS HOUSE COCKTAIL

With 2 swipes of orange bitters, 2 splashes Syrup, 3 slaps of blackberry syrup, put 1 shot of Rye Whiskey and some nice cold ice, wiggle a lot and drink standing.

SARATOGA COCKTAIL

To 1 teaspoonful of pineapple syrup, add 2 dashes orange bitters and 2 dashes Maraschino and 1 small glass of Brandy.

Ice well and shake until rash appears under left eye. Strain into glasses and add a coupla strawberries, raspberries,—or parsley.

SCOFF-LAW COCKTAIL

One whiff of orange bitters, 1/3 Rye, 1/3 French Vermouth, 1/6 lemon juice and 1/6 Grenadine. Combine with ice, stir suddenly and sneak a taste.

SCOTCH HIGHBALL

In a large tumbler put 1 lump of ice, squeeze a piece of lemon peel and drop in a generous

spot of a Scotchman's Whiskey, then fill with soda. If unpalatable to you—taste sulphur and molasses!

"Seventy-Five" Cocktail

Where 1 teaspoonful Grenadine lies add 2 dashes of Absinthe or Anis del Oso, 2/3 Apple Jack and 1/3 Gin. Bombard with ice, fire salvos, and serve in empty cartridge shells. You might try a piece without the "2 dashes"—but in any case drive slowly.

Shady Cocktail

Draw 1 teaspoonful Grenadine, 1/3 Whiskey, 1/3 lemon juice, 1/3 orange juice and add 1 drop aqua pura.

Shake madly and dispense in cardboard containers.

Shandy Gaff

Equal parts gingerale and Bass or Pale Ale, but why spoil either?

Sherry Cobbler

Bounce into a large glass a lotta ice, add ½ small glass of Brandy, ½ small glass of Curacao, ½ glass of Maraschino, 1 glass of Sherry (all the same glass, by the way).

Now add a few species of fresh fruit, sprinkle with Port Wine and submit for approval.

SHERRY COCKTAIL

Win applause with:

1 dash peach bitters, 1 dash orange bitters, 1 dash French Vermouth, 1 glass Sherry, all shook up.

SHERRY FLIP

As the 1 yolk of an egg is dropped into 1 teaspoonful of sugar, add 1 glass of Sherry and restrain yourself until it's well shaken in ice. Then strain, spread a little nutmeg on the left side and consume.

SHORT LIFE COCKTAIL

Drink 1/3 Vodka, 1/3 Calvados and 1/3 Pernod mixed together, four times in a row, and the insurance company will cancel your policy.

SIDE-CAR COCKTAIL

To 1/3 Cointreau (Triple sec.), add 1/3 Brandy and 1/3 lemon juice, shuffle in ice and deal.

SILVER FIZZ, No. 1

Gather the white of an almost-hen and add 1 teaspoonful sugar or Orgeat syrup, 2 dashes of Maraschino, 1 dash of orange bitters, ½ French Vermouth and ½ Gin, scramble in Greenland, strain and dispense.

SILVER FIZZ, No. 2

To just 2 dashes sugar syrup add just 2 dashes orange bitters and only 3 dashes Maraschino then ½ French Vermouth and ½ Gin and a sprinkling of ice. Stir with monkey wrench and serve with a squeezed curl of lemon peel.

SILVER STREAK COCKTAIL

Get a load of ½ Kummel and ½ Gin and enough ice. Shake and give some away unless you're a hog.

SIR WALTER COCKTAIL

Slip 1 teaspoonful of Grenadine, 1 teaspoonful of Curacao, 1 teaspoonful of lemon juice into ½ Brandy and ½ Rum with 4c worth of ice. Tie shaker around your neck and jump rope for 3 minutes—serve.

SIX CYLINDER COCKTAIL

Mix 1/6 Cherry Brandy, 1/6 Gin, 1/6 Campari, 1/6 Dubonnet, 1/6 French Vermouth and 1/6 Italian Vermouth. Put in circulation—but let your wife drive home.

SKOAL COCKTAIL

Make up 1/3 Swedish Punch, 1/3 Anisette and 1/3 lemon juice, soak in ice, agitate, and fill the glawses. Skoal!

SLOEBERRY COCKTAIL

To 1 wisp Angostura bitters add 1 dash orange bitters, and spill in one spot Sloe Gin. Ply the shaker diligently. Serve in large cups.

SOME MOTH COCKTAIL

For a connoisseur fix:

2/3 Gin, 1/3 French Vermouth and a dash of Anisette. Shake well, and strain into cocktail glass. Add two pickled white onions—no foolin'.

SO SO COCKTAIL

With 1/6 Grenadine, 1/6 Apple Jack and 1/3 Vermouth you put 1/3 Gin, 3 ice cubes and a kind word. Play a few strains of Mendelssohn on the mixer, pour.

SOUL KISS

Get 1/6 orange juice and 1/6 Dubonnet into 1/3 French Vermouth, with 1/3 Rye Whiskey and add 1 slice of orange.

Chill the easiest way, mix conscientiously and sprinkle on caviar.

SOUTH SIDE

Pour the juice of a lemon into 1 teaspoonful of sugar, add 2 sprigs of fresh mint and 1 small glass of Gin.

Shake with ice—and malice. Dilute with seltzer to taste and sniffle.

STAR COCKTAIL

Catch 'um 1 teaspoonful Grape Fruit Juice, 1 dash Italian Vermouth, 1 dash French Vermouth, ½ Apple Jack, ½ Gin and a flock of ice. Horse around in the shaker a while and insinuate into glasses.

STINGER

50% White Creme de Menthe, 50% Brandy, measure carefully and combine frigidly and frequently—after a few, never mind the combining, you won't know the difference.

STONE FENCE

Put 1 small glass of Rye Whiskey in a large glass, add lottsa ice and fill glass with cider. Stir with strong cigar and strain thru the teeth.

SUGAR SYRUP—GUM—GOMM

This is merely a sweetening agent in liquid form designed to become part of a drink with little persuasion. It is made as follows:

50% granulated sugar, 50% aqua pura. Stir over heat until sugar is completely, entirely and totally dissolved, but do not boil. Cool before bottling and keep your fingers away from it until it is cool.

SUNSHINE COCKTAIL

With 1 teaspoonful of sugar syrup mix the juice of ¼ lemon, add 1/3 Brandy and 2/3 Rum.

Consolidate with nice fresh ice and 72 shakes. Shock the stomach.

TANGLEFOOT COCKTAIL

To 1/3 Swedish Punch put 1/3 Bacardi Rum and 1/6 orange juice and 1/6 lemon juice, and 5c worth of ice. Agitate considerably and smoke in your Dunhill.

TANGO COCKTAIL

Place 1/6 Curacao in line with 1/6 orange juice but next to 1/3 Italian Vermouth and adjoining 1/3 Gin. They're only neighbors, but you make 'em all one family—marry in ice, so to speak—and serve.

TANTALUS COCKTAIL

Composed of 3 parts:

1/3 raspberry syrup, 1/3 Brandy and 1/3 lemon juice. Ice well, wrap shaker in Turkish towel and massage.

TEXAS FIZZ

Use 1 teaspoonful of sugar syrup, the juice of ½ orange, the juice of ½ lemon, 1 drink of Gin, and a hooker of ice.

Perform chiropractically and sink.

THIRD DEGREE COCKTAIL

Chase 2/3 Gin, 1/3 French Vermouth and 4 dashes of Absinthe (or Anisette) into the cooler.

Beat up with ice and scramble among mugs.

THREE MILE LIMIT COCKTAIL

With 1 teaspoonful of Grenadine put 1 dash of lemon juice, 2/3 Brandy et 1/3 Bacardi Rum, all with ice. Agitate for 2 minutes—pour.

THUNDER COCKTAIL

Into 1 teaspoonful sugar syrup splash 1 yolk of one egg, plunk 1 shot of Brandy and 1 sprinkle of Cayenne Pepper—that red stuff, y' kno.

Heave around to the accompaniment of tinkling ice and insert in the head.

TOM AND JERRY

You'll probably need more than a few eggs, so for an undetermined quantity, do this:

Separate the whites from the yolks and beat up separately until the former is very stiff and the latter, very thin. Join together and add one teaspoonful of sugar for each egg so operated upon. Work on the whole business until it's like a thin pancake batter. (If left standing it will attempt to separate—but a few pokes will bring 'em together again). To 2 tablespoonfuls of this mess add 1 healthy shot of Brandy and one ditto of Rum all in a large glass. Fill the remaining

space with milk either hot, or werry werry cold. Add the professional touch by pouring from one glass into another all night—or stop after the third round, add nutmeg on top, and schnozzle.

TOM COLLINS

To 1 teaspoonful of sugar syrup, the juice of 1 lemon, 1 portion of Gin, and plenty ice add 5 minutes labor.

Dilute with seltzer and swipe some.

TRINITY COCKTAIL

Pour 1/3 French Vermouth, 1/3 Italian Vermouth, 1/3 Gin, amongst ice, just stir and serve in milk bottles.

TROPICAL COCKTAIL

Stick 1 dash of Angostura bitters and 1 dash of orange bitters onto 1/3 Creme de Cacao, 1/3 Maraschino and 1/3 French Vermouth. Wrap in ice and play on your concertina.

Serve awful cold.

TURF COCKTAIL

Dash 2 dashes of orange bitters and 2 dashes of Maraschino into 2 dashes of Absinthe and ½ French Vermouth plus ½ Gin.

Giddap with ice, and pour on top of a green olive.

TWELVE MILE LIMIT

Put 2/3 Brandy with 1/3 Bacardi Rum, add 1 teaspoonful of lemon juice, and some chill. Whistle twice, maybe it'll shake itself.

VERMOUTH CURACAO

1 midget glass French Vermouth, ½ same glass Curacao, the rest: Soda Water.

VERMOUTH COCKTAIL

To 2 dashes of Angostura bitters put 2 dashes of orange bitters, 2 dashes of sugar syrup and ½ wineglass French Vermouth and ½ wineglass Italian Vermouth.

Bounce around in ice—pour.

VESTAL PUNCH

Serve in a big glass the following:

1 small glass Italian Vermouth, 1 small glass Gin, add enough ice, soda water, and squeeze a curl of orange peel topside.

VIRGIN COCKTAIL

Mix 1/3 canned fruit juice, 1/3 White Creme de Menthe, and 1/3 Gin, together with ice, strain and inoculate the system.

VOLSTEAD COCKTAIL

Put 1/3 Rye Whiskey, 1/3 Swedish Punch, 1/6 orange juice, 1/6 strawberry syrup, and 1 dash

of Anisette all in one place where ice could be added. It could be well shaken and could be eaten on a sandwich or it could be drunk from a cellophane wrapper.

WARDEN COCKTAIL

Jail in the shaker 1 teaspoonful French Vermouth and 1 snort of Gin, imprison some ice in the same place, shake around, and parole in glasses.

WASHINGTON COCKTAIL

To 2 dashes of Angostura, add 2 dashes sugar syrup, 2/3 French Vermouth and 1/3 Brandy, chop up some ice, mix, and serve with Maraschino Cherry.

WEDDING BELL COCKTAIL

Place 1/6 orange juice and 1/6 Cherry Brandy with 1/3 Gin, and 1/3 Dubonnet in shaker with a little Labrador, swing East and West a few times and drink.

WELCOME STRANGER COCKTAIL

Consolidate 1/6 Grenadine, 1/6 lemon juice and 1/6 orange juice with 1/6 Gin, 1/6 Swedish Punch and 1/6 Brandy.

Rub in ice and dispense.

WEMBLEY COCKTAIL

To 1/3 Scotch Whiskey add 1/3 French Vermouth and 1/3 pineapple juice—also frozen ice.

Push around with a spoon, then imbibe.

WEST INDIAN COCKTAIL

In a large glass put 1 teaspoonful of sugar syrup, 4 dashes Angostura, 1 teaspoonful of fresh lime or lemon juice, 1 small glass of Gin, 6 oz. ice.

Stir with telephone book and eat the pages.

WHISKEY COCKTAIL

1 teaspoonful of sugar syrup, 3 dashes of Angostura, 1 whiskey glass of Scotch or Rye Whiskey. Forget the ice, this is a hot one.

WHISKEY CRUSTAS

Ditto Brandy Crustas.

WHISKEY DAISY

Look at Brandy Daisy.

WHISKEY FLIP

Read Brandy Flip.

WHISKEY JULEP

Almost the same as Mint Julep, substitute whiskey.

WHISKEY SOUR

Turn to Brandy Sour.

WHISKEY SMASH

Ditto Brandy Smash.

WHOOPEE COCKTAIL

Put in a large glawse one small glass Curacao, and one small spot of Cognac; fill balance with Champagne, squeeze a curl of lemon peel on top, stir in ice and call the gang.

XANTHIA COCKTAIL

With 1/3 Cherry Brandy put 1/3 Yellow Chartreuse, and 1/3 Gin.

Shake verra much with ice.

XERES COCKTAIL

To 1 dash of orange bitters and 1 dash of peach bitters, put 1 dash of sugar syrup and 1 glass of Dry Sherry.

Stir and offer.

YALE COCKTAIL

Slide 3 dashes orange bitters into 1 dash Angostura bitters, and 1 shot of Gin.

Introduce the ice and scramble. Almost fill the glass with the mixture then add a touch of seltzer and squeeze a curl of lemon on top.

YOKOHAMA COCKTAIL

To a dash of Absinthe, add 1/6 Grenadine, 1/6 Vodka, 1/3 orange juice and 1/3 Gin.

Shake plenty and handsomely. Serve in eye droppers.

ZAZARAC COCKTAIL

1/6 Bacardi Rum, 1/6 Anisette, 1/6 sugar syrup, ½ Rye Whiskey, 1 dash of Angostura Bitters, 1 dash of Orange Bitters, 3 dashes of Absinthe.

Shake well, strain into small-sized glass, squeeze lemon peel on top, and use instead of tooth paste.

AND AFTERWARD

BROMO SELTZER

Put one teaspoonful of Bromo Seltzer into a glass and half fill same with seltzer, soda water, or Water of the Faucet. Pour from this glass into another and return. Imbibe immediately.

PRAIRIE OYSTER COCKTAIL

Put two teaspoonfuls of Worcester Sauce into a nice clean glass, drop the yolk of a fresh egg in without breaking it, add a little red pepper and salt, and pour two spoonsful of Malt Vinegar on top. Hold on with one hand and drink quickly. You'll straighten up—and how!

HERE'S A COOK BOOK YOU CAN'T AFFORD TO BE WITHOUT

SOUP TO NUTS

By NANCY CAREY

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